SHUCKS LEGACY SPECIALS OCT 21th

FEATURED APPS

Shucks Wings 12 @

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, bourbon glaze or Teriyaki. Try them Charred

Mango Habanero Shrimp 10 @

Crispy shrimp topped with a mango habanero sauce

Crispy Shrooms 9⁽²⁾

Fried Portobello mushrooms, served with creole ranch

Clobster Guac 17 @

Crab and lobster mix on fresh made guacamole. Served with tri color corn tortilla chips

DESSERT

KEY LIME PIE 6

RED VELVET CAKE 7

SEAFOOD BOIL 88

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Peel N Eat Shrimp, PEI Mussels, Little Neck Clams & Andouille Sausage served with corn on the cob, red potatoes and hard boiled eggs. Served with house rice and baquette bread and all the butter you could want. She's got a little kick.

ALLIGATOR GUMBO

Cup \$6 Bowl \$9

TACO TUESDAY

FISH TACOS ONE - 8.5 TWO - 12 THREE - 15 **SHRIMP TACOS**

ONE - 9.5 TWO - 13 THREE - 16 Served with house rice and refried beans \$4.50 Margaritas ALL DAY

Poke Bowl* 22 Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of wasabi.

Special Entrees

OYSTER BAR*

SAVAGE BLONDE 2.80

(Prince Edward Island) Full meats, sharp brine with a sweet finish

MALPEQUE 3.10

(Prince Edward Island)

Light bodied, high brine, with a clean, sweet finish

HAMMERHEAD 3.10

(Massachusetts)

Deep cups, high brine with a clean finish

BEAU SOLIEL 3.20

(New Brunswick)

Mild brine with a clean & refined finish

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

> **ROUNDABOUT*** 27.00 (2 of each)

Big A** Shrimp Scampi 23

5 Big A** Shrimp with Pappardelle pasta and tossed in our famous scampi sauce. Topped with red pepper flakes and parmesan cheese.

Pork Tenderloin Sandwich 17

Large and Juicy tenderloin fried and topped with lettuce, tomato onion and of course mayo. Served with a side of fries

Mahi and Chips 20

Served with fries and coleslaw

Chilean Seabass 30

AFS Chilean Seabass with our knock out citrus seasoning paired with roasted brussel sprouts and brown rice & quinoa mix